



BQ® Parbaked Pizza Crusts

Oiled Cracker Crust

We've taken our most popular crust and made it even better. A light spray of oil on the bottom of our cracker crust creates the perfect crispy crust that stands up straight no matter how many toppings you add! This crust is also great for frozen pizzas or take & bake.

Shelf Life

❄️ 270 days frozen

Item Number / Case

| | |
|--------|------------|
| 7 in. | 12607 / 80 |
| 10 in. | 12610 / 30 |
| 12 in. | 12612 / 35 |
| 14 in. | 12614 / 35 |
| 16 in. | 12616 / 35 |
| 18 in. | 12618 / 20 |

Scan for all product details

Instructions, ingredients, and nutrition information



Storage & Thawing

Keep frozen, but thaw at least one hour prior to use. Thaw the crusts in a plastic bag so they don't dry out. In a case of crusts, there is waxed paper between every 10 crusts so that a portion of the case can easily be removed for thawing. Once thawed, store the crusts at 34-45°F and use from the refrigerator. There is no need for proofing and parbakes can be held under refrigeration for 7-10 days. To prevent breakage, avoid dropping the case of crusts on the floor or shelf.

Baking

When ready to prepare a pizza, remove one crust from the pack, place it on a screen or pizza peel with the oiled side down. Then make your pizza. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450-550°F. Temperatures are guidelines and will vary based on oven performance. Your pizza is fully cooked when the toppings are done and the crust is a golden brown on the bottom.



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